



Pro - 539 Cup Profile Order: 525	Class PERGAMINO
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Coffee period:
 Date:
 Company:
 Issued to:
 Lot:

Location:

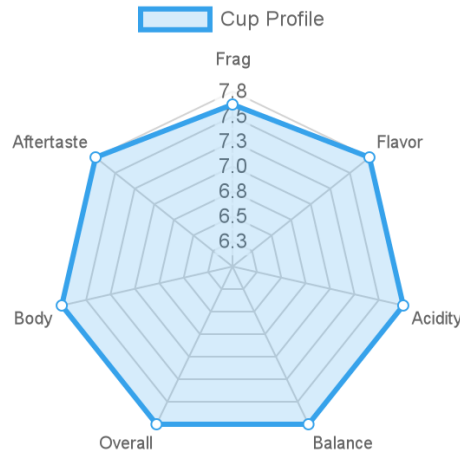
Form: SCA June 2003

CUP PROFILE

Frag	7.62
Flavor	7.75
Aftertaste	7.75
Acidity	7.75
Body	7.75
Balance	7.75
Overall	7.75

Uniformity	10.00
Cup clean	10.00
Sweetness	10.00
Defects	0.00
Score	84.13

Quality scale	
6.00	Good
7.00	Very good
8.00	Excelente
9.00	Outstanding



Attributes: Acidity: Citrus fruit(2), Red apple(1), Moderate(1), Aroma: Caramel(1), Chocolate(2), Moderate(1), Cuerpo: Consistent(1), Juicy(1), PGusto: Persistent(1), Lingering (2), Dry(1), Flavor: Caramel(2), Chocolate(2), Citrus fruit(1), Floral(1), Dried fruit(1), Honey(1), Orange(1)

Defects /
Comments:

Analysis method: frag, flavor, aftertaste, acidity, body, sweetness, uniformity, cup clean, sweetness and defects: analyzed according to Specialty Coffee Association. (2018). Coffee Standars. United States.

Non-conforming sample: Date of analysis: Date of issue:



ELMER ODILIO ORELLANA
Q Arábica Grader

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